



I would be happy just to hold the hands I love.



trollcatz
 [trollcatz](https://trollcatz.livejournal.com/)

<https://trollcatz.livejournal.com/>
2010-12-25 22:32:00

LOCATION: wherte webs of snow are drifting

MOOD:  cheerful

Song for a winter's night by Gordon Lightfoot wit



I am about the luckiest woman there is.

That's not news.

I hope someday every one of you reading this is as happy as I am now.



[Thank you](#)

This is Patricia Andreoli, wife of

[...And there goes the weekend](#)

But hey, we got a day and a half

[As a law enforcement](#)

Daphne Worth, who you all knew as Trollcatz. Daphne died

of this one! And I got to sleep in for two whole mornings. Too bad

[professional--](#)

6 comments



[inaurolillium](#)

[December 26 2010, 03:51:29 UTC](#)

[COLLAPSE](#)

I have chocolate, port, the new Heston Blumenthal,* and the Doctor Who Christmas Special. I may not be as happy as you, but I'm quite content.

*Which I so need to squee about to Coyote. Also about Cooking for Geeks. How many basic cookbooks include duck confit recipes?



[standuponit](#)

[December 26 2010, 03:52:11 UTC](#)

[COLLAPSE](#)

Do tell.



[inaurolillium](#)

[December 26 2010, 04:05:18 UTC](#)

[COLLAPSE](#)

Dude! *Heston's Fantastical Feasts* is totally incredible! It documents not just the recipes, but the entire development process, which is particularly awesome for me since I'm working on the Deathless feast. Only of course Heston has a larger budget than I do, so he gets to flit off to Germany and Transylvania and so on. Still, awesome. He's got a Fairy Tale Feast, a Gothic Horror Feast (into which he *really* tried to fit leeches fed on goose blood, and into which he actually did manage to fit brain fritters served in a brain pan), a Titanic Feast, a Chocolate Factory Feast, a Seventies Feast, and an Eighties Feast. Of course, most of the recipes require pacojets and other equipment I can't get (although I'm saving up for an immersion circulator next year, dammit). But it's *so freaking cool!!*

Also, *Cooking for Geeks* by Jeff Potter (published by O'Reilly, no less), which explains cooking from the ground up for the geek. Very very well. My brother bought both books for me, and was worried that CoG would be too basic, but I absolutely love it. And hey, eigen pancake recipe, which you should appreciate. Also, interviews with Adam Savage from Mythbusters, Xeni Jardin from BoingBoing, Harold McGee (who talks about egg foams in copper bowls), Michael Laiskonis (pastry chef at Le Benardin), Herve This, the woman who does the @cookbook tweets, and more nifty people. Is made of squee. And, like I said, has a duck confit recipe. Also souffle.



[inaurolillium](#)

[December 26 2010, 04:57:35 UTC](#)

[COLLAPSE](#)

Holy crap exploding chocolate cake! Not flaming, EXPLODING! EXPLODO!



 [standuponit](#)

[December 26 2010, 03:51:47 UTC](#)

[COLLAPSE](#)

T.'s a lucky woman, you know?

Festive Solstice, heathen girl.



 [saebsa](#)

[December 26 2010, 05:08:32 UTC](#)

[COLLAPSE](#)

Himself ios on call so we are having an at-home just us and the silly dogholiday. Have had 'Hogfather' on DVD, gone out for Chinese and generally relaxed. It has been *lovely*.